Growing Our Food Futures 2023 Event Type Up

14 June 2023 @ The Platform, Morecambe

Timeline activity

The following timeline pulls together participants' work and ideas for growing our sustainable food futures in North Lancashire. They were shared after FoodFutures working group leads read out and reminded participants of the visions shared in the Our Food Futures community food strategy for North Lancashire (pages 3 and 4).

Pre 2019	• 2004> Healthy Living Project in Morecambe.Teaching healthy eating, men to cook, mums and kids together etc. Ran for about 4 years. (an NHS project). Morecambe was as food impoverished as one hundred years ago 1881- 1981 similar deprivation. • Lancaster co-housing was established around 2013. • Transition towns established. • Annual green week. • Claver Hill set up 2013 • Lancaster District Food Poverty Alliance set up (renamed later to Lancaster District Food Justice partnership). • Fairfield orchard set up • Guerilla gardening, seed bomb initiatives e,g, Incredible Edible, seed saving group, annual potato day. • Faces Behind Our Food exhibition.
2019	• Eggcup started with the aim of re-distributing surplus food. • 30 Jan 2019 Lancaster City Council declared a climate emergency • SFC Lancaster received a bronze sustainable food city award • Extinction rebellion forced climate discussion into spotlight nationally. • Lancaster market traders sustainability audit completed> comparing seasonal markets with charter markets. • Increased awareness of the environment and vulnerable supply chains.
2020	• Lockdown. More food made available to food clubs and food banks. Eggcup scaled up operations and transitioned to emergency food support and door to door deliveries. (More surplus food intercepted). • More people attending Claver Hill and an increase in food growing more generally. • FoodFutures working groups established and evolved through the annual reflection process. • Many people just about managing moved into poverty during lockdown. Massive increase in demand for food support into 2020 and knock on effects to households still felt 2023. • Covid led to a bigger sense of community, the planet started healing itself, food bank use increased, less fuel used, less travel, people spoke more to each other.

2021	● Eggcup Morecambe site opened ● Good Things Collective project “food talk create” started, creating artwork and community cookbook for Eggcup Morecambe ● Lancaster District Peoples’ Jury on climate change recommendations include many recommendations around food, farming and waste. ● Lancaster District Food Poverty Alliance strategy developed and published. ● FoodFutures facilitated 5 themed strategy days, focus groups with local farmer networks and procurement officers, 3 community conversations> collective dreaming of future food visions. ● Paint a picture of the future art activity ● North Lancashire FoodFutures survey ● Two feedback cycles around a community food strategy. ● Literature review > where are we now regarding our food system and current challenges? ● Sow and sew libraries start ● Our Food Futures strategy published. Call to action and good food manifesto published to complement the community food strategy > targeting individuals and businesses/orgs respectively. ● Hope spots land audit completed. ● Procuring food for the future report published. ● Gleaning network trialled. ● Where The Wildings Are! School Project pilot started with seven schools> including early years, primary, secondary and special needs school. ● The Plot set up/FarmStart first growing season at Old Holly Farm> supporting new entrants into organic horticulture and setting up a new market garden. ● THRIVE Magazine pilot > a community magazine that brings the food strategy alive with personal stories, stories of lived experience and celebrating what is already happening across our District, ● Northern Real Farming Conference first event held online. ● Lancaster City Council votes unanimously to pass “the right to food”. ● Food friends small society lottery scheme set up to raise funds for set up of sustainable food economy initiatives> starting with the Plot. ● The Health Festival went Bay wide in July 2021. ● Attempt to set up a community orchard in Halton. ● Green and blue strategy in development for Lancaster District. ● Hardship support fund II awarded to Lancaster District Food Justice Partnership.
2022	● Post covid rebound> everything went a bit quiet inwards. ● Second farmstart growing season at Old Holly and council plant centre. Polytunnels in conversion to organic. ● Closing Loops project launched> starting work to develop a composting academy, REconomy workstream, chef/growers network, quarterly seasonal markets, quarterly THRIVE Magazine. ● Gleaning network relaunched with first glean in June 2022. ● First compost demonstration sites started> Claver Hill, Ryelands. ● Public debate on land use framework ● Citizen journalism training series piloted in the winter. ● Citizens advice partnership with food banks to provide a follow up to emergency support and preventative action. ● Growing Food and community training > led to new farm starters and

	new community food projects. ● Hardship support fund III awarded to Lancaster District Food Justice Partnership. ● Beginnings of growing veg + people > regenerating derelict tarmac with a growing space. ● River Lune Trust> data on fish numbers decrease significantly, indicating poor health/ condition of the river.
2023	● FoodFutures adds a comms and engagement working group to its structure. Our food stories - a comms and engagement strategy developed/ launched/ published. ● Book club started to support co-learning around anti capitalist/ degrowth approaches. ● Local environment group begins looking for a venue to open a climate emergency centre. ● Filberts Too! starts to emerge ● Provide funding for farmers to skill up local communities. Continued development of initiatives in farming working alongside farmers. ● Lancaster District Food Justice Partnership receives 12 month funding from HSF 4. ● Plant based councils initiative in progress. Aim to increase more plant based meals in schools and hospitals.Training is provided. **14 JUNE EVENT held in Morecambe called "Growing Our Food Futures". This developed this timeline and shared more dreams/ ideas for the future….** ● Claver Hill 10 year anniversary and open day 27 August. ● 12 Where The Wildings Are! Schools > embedding food skills and biodiversity. ● Good food manifesto programme/ network developed. ● Policy agreement around the role of livestock in maintaining a sustainable food system for food (for FoodFutures). ● Young people take over an issue of THRIVE Magazine ● Education and community conversation about food waste solutions> anaerobic digestion? Local compost + ● Silver sustainable food places award for North Lancashire > celebrate all that is going on. ● Scope procurement and local public food - updates and how to shift food procurement to be healthy, sustainable and fair. ● THRIVEpod pilot> six episodes recorded that build on THRIVE articles and themes. ● Veg stalls outside the hospital ● Rapid re-education of farmers around pesticide use: startling fact (Fred): we only have 25% of the bees we need. We cant import colonies. We must protect what we have. PLUS: not tilling and other regenerative practices. ● Awareness improves ethical investing in communities and schools. ● Campaign for people to participate in no mow May/ dissuade people from installing astroturf. ● Campaigning for the preservation of hedgerows (hawthorn) for our children and wildlife corridors. ● Implementation of community pantries to ensure partner access to

	food. ● Lancaster Climate Emergency Centre Opens. ● More foraging, forage walks and skill shares. ● Community cooking lessons. ● Further education/ other schools involved in pathways through education at all levels.Include skill of being able to budget to buy and prepare healthy food. ● A focus on educating people about the importance of healthy, sustainable, nutrient-rich soil = why its so important and how to improve it. Including other growing mediums, not just soils. ● Facilitate composting (domestic and business scale). ● Bee keeping training. Increase in wildlife and pollinator patches created. ● Protect green spaces - public ownership/ ● Water saving practices shared. People learn to use water wisely in dry periods and learn how to adapt/ have veg growing/ allotment growing to drought conditions (flood/ heat/ cold) in response to climate change.
2024	**“We need to work together to survive together for the future”** ● Partnership and network active across whole area> lune valley and rural areas, lancaster, morecambe + (food champions, events etc…) ● Make sure existing schemes are supported to reach potential. ● Spread message> get out and about and share with more people. ● Highlight and celebrate local champions more. ● Success sharing and reflection and learnings shared of what doesn’t go so well ● Make sure food stays on the political agenda. ● Partnership with youth groups e.g. Stanleys, Escape to Make and Lancashire Youth Challenge ● Engagement approaches and activity ideas: Fun days, festivals, cook things. FoodFutures festivals. Marketing. Establish a youth arm of FoodFutures. ● Regenerative enterprise network forming (skill shares, funding, learning journeys etc. supporting this). ● Engage with the farming community. ● Link with other projects across the North West. ● Preparation for water scarcity**. Especially in relation to food growing. ● Develop innovative sustainable farming practices e.g. using agro homoeopathy and herbal applications. ● Learn about movement building and build networks using this learning. ● Connection between groups to increase biodiversity across the district and urban areas. Community gets involved - scouts/ youth groups/ parish councils in creating wild pollinator safety.net ● Going out to reach different communities, villages, groups etc. Don't wait for them to come to you. Cooking workshop ideas. ● Cooking with seasons. ● How about a Gordon Ramsey style day with children 10-16 years old?

	● Cooking local food. Local food production/ access to land ● Organic growers cooperative established. ● Community land/ farm bought > long term home for farmstart and other producers. ● More people are growing food in their homes. ● More farms gain support for regenerative farming> compassion in farming. Add the following to the community farm feasibility work: ● Pre prepared vegetables- peeled and chopped. Buying reusable jars. Help people with energy costs and disabilities. Ready meals made from fresh healthy food. Community farm supports in growng market e.g. local authority, schools and hospitals. ● How can food hubs have an effective buying power directly from local farmers? Composting ● We start to have really good examples of community composting across the District, offering an alternative to kerbside collection and anaerobic digestion. ● Have an established social enterprise to market and compost food waste from businesses locally, and compost returned to local growing projects. ● Community composting demonstration sites at STorey Gardens, Long Marsh Lane/ Steiner School. Training/ learning ● School curriculum includes home economics and nature tables. ● Beekeeping training ● Creating pollinator corridors and pollinator patches. ● Young people are allowed to know how much farming involves cruel practices (factory farming) and how this relates to poor food reduction. ● Folk/ communities become more aware/ respectful of need to support wildlife and their needs too. ● People begin to question the value of consumerism and advertising approaches. ● Education around how food changes on the shelf and becomes waste> helping to make our own decisions about food safety e..g less eat by. ● Morecambe Bay Curriculum funded and implemented. ● Natural History GCSE implementation. Image children with local green spaces / farms / wildlife corridors. ● How to grow food with increasing water scarcity. Distribution ● Set up distribution networks for surplus food (complemented by community sharing of surplus food becoming common place). ● Lancaster food hub set up (allows local distribution of local food). ● We should create a network, a page online and add local farm shops there. This page could be managed by ebikes or eco delivery group.

	They could collect and deliver. Aim to do this by 2027!
2025	• Plot has an amazing composting system that collects and stores rainwater. • Community water storage. • People are developing a sense of spiritual connection to land and nature. • Facilitate community ownership of unused land for food growing. • Utilising open spaces. Waste ground identified and put into use (including council land). • New housing development built with growing facilities in mind and tools provided for gardens • EDEN Project opens. • Lancaster city council road site food waste collection. Needs to go to a local anaerobic digestion site or land local compost. • Youth food conference. • Talking to existing local land owners and farmers. • Supermarkets and multinational corporations do not dominate the food market and reduce their influence on consumption. • Canal side compost toilets and composting> work with canal and rivers trust. • Increase in local seed saving and buying open pollinated seeds. • Creating book of recipes using locally produced seasonal food. • Home economics in schools. Education in food prep and cooking > simplified cooking with good ingredients. • Use the cornerstone cafe. It is available as a community resource: simoncornerstonecafe@gmail.com • Joined up, system thinking taken seriously. Cooperation actively non violent. Academic activists and leaders understand where power lies. • Focus on poverty > distribution of food and resources. • Hold food producers to account for harm caused by Ultra Processed Food and for Local Authorities to adopt pro active initiatives for this: in our schools; hospitals; unis; council owned organisations and business. • Fruit and herbs produced at the Storey Gardens being harvested by visitors, cafe, local community. • Strong communication network across all of Lancaster District through many means e.g. newspaper, emails etc etc.***Everyone knows what events are on/ how to access support/ how to get involved. • Buy a 50 acre community farm! • Universal basic income > more people access this and campaigning for policy around this. • Upscaling circular economy related orgs/ business (relic plastic) > clear areas for people to recycle and reuse. • Schools bring back food tech food education in primary schools, teaching importance of food, sustainability, and ability to cook, have food knowledge from a young age. • Lancaster and Morecambe College> zero food waste, composting all foods, growing in kitchen gardens, using home grown foods within teaching areas, low carbon kitchen. Movement> make time to link up across district, county and organisations.

	Learn> what leads to change. Demand> offer something.
2026	● Slow down. ● At this point in time we should be supporting each other more than being competitive. ● Working in partnership with other organisations e.g. Canal Rivers Trusts to increase biodiversity ● Decent salaries ● Cultural changes> kitchens, tables? ● More local food available on a local scale e.g. at farmers markets. ● Disadvantaged communities should be involved. ● To include a network, including all local farms and shops connected to these farms and online shops. A network collects all individual farms and supports if any of these need it. We could have an online delivery system by eco-bikes. People could go to our collective local page shop - a delivery group would collect and deliver. Just like a local fairtrade Amazon shop (sarcasm here) we need to be individuals collected around the same idea where we support each other to survive for future generations/ ● Education: food knowledge, seasonal produce, reduced food miles and seasonal recipes. ● Support new entrants to agriculture. Broaden diverse work on farms. ● Widespread information available on who/ what/ where things are already happening in our locality so everyone knows about them. Information “mapped”. Info technology systems improved so it is very easy for “maps” to be kept up to date. ● Lets eliminate the term ‘waste’ - it is all food for someone> fungi, bacteria, invertebrates in a compost heap. ● Claver Hill has a strawbale building for cooking/ workshops/ seed storage. ● Please don't privatise food growing - it can exacerbate inequality. Good food for all! ● 10 new allotment sites in the District. ● Inspire the homeless to taste and grow veg and learn/ relearn and feel the value of fresh food and the fun of cooking with it. Lots more tasty ideas > not complex recipes, but good basic, tasty, nutritious life giving food. ● Earth needs us to act sooner than 2030 - indigenous communities, rainforests and billions of creatures are being killed. I have given you my time and love over an incommensurable length of time - please give me your time, compassion and love for all beings. Be active. Join campaigns. ● All cafes/ restaurants/ their owners recycle/ compost food and give away surplus. ● Established stock of locally adapted bees - no need to import any (disease). ● Councils to take more responsibility for community allotments. More community allotments instead of individuals; eliminate the politics so everyone can use; more inclusive across allotments; everyone responsible / everyone has a part; equality; claver hill model used; using more land for community allotments; wasteground in local areas - raised beds; upskilling development of how to use an

	allotment to grow food; how to use food sustainably. TIME TO LIVE LEARN LOVE ENJOY LISTEN MEND GIVE SHARE SAVE COOK GROW.
2027	**Food distribution** ● Better organisation of distributing surplus food to people who need it and avoiding landfill. ● A system of local food distribution in place. ● More support for local food banks and less food banks (less people need them). ● Fruit grown in Carlisle by farmstarter Finn will be supplied through the local food hub(s). **Housing embeds sustainable food values** ● Green/ eco housing ● More social housing to include green spaces, trees and food growing. ● New builds are completely sustainable and include spaces for food production and demonstration> at a street level> of sustainable food production. And transport compared to existing housing. ● More cohousing/ coop sharing resources and building communities. **Other visions** ● Pollinator populations increased enough to meet local pollination need (done through programme of beekeeping training, pollinator patch creation). ● Partnership with the NFU. ● Free cooking skills workshops to reduce household waste. ● Single use plastic is eliminated and food more available not wrapped in plastic. ● Forest of Bowland back in public ownership and projects starting to regenerate the first and native species and some areas given over to food production. ● Reusable instead of disposable. ● El Nino. ● Funding inventive ways to help people engage and get involved e.g. people with low income, disabilities, learning needs and reducing class divide. ● Grants for farmers> implementing wildflower meadows and improving biodiversity on farms. PLUS Help to do this (get grants) administration and skills to manage land differently > transitions to different models of land ownership/ working share responsibility/ reduce stress/ do well as benefiting people bringing in e.g. coops. ● We start to turn our backs on consumerism! ● Joy in enough. We are no longer separate from nature and we look after each other. ● Climate cafes/ sessions available in Lancaster District> spaces for people to talk about climate change. **Training**

	● Learning how to cook healthy, less waste and using leftovers. ● Sharing surplus> where to take it to. ● How to grow and develop your own seeds
2028	● Every household is supported to grow some food at home. ● Greater biodiversity across our district ● More seed savers and open pollinated seed varieties available across the District. ● Everyone has access to an area to grow some of their own food. ● More people sharing land. ● More food grown on public land - including fruits, herbs and veg - with parks, alongside roadsides and walkways. ● Eat less but more nutritional food/ ● There is a food club in every ward and the surplus/ food sharing system is cohesive, unified and sustainable. ● “Library economy” implemented: areas where people can access and borrow equipment / tools e.g. gardening equipment/ technology/ cooking appliances. ● Upskilling younger people across Lancaster District > implementing programme of educational workshops on composting, growing food, food skills. ● More funded positions for food and waste related jobs> business, farmers, CICs, Council > to retrain people to do these jobs, ● Animals are part of this soil and muck are good, not a threat. ● We are sharing land and gardens to build communities and food resilience. This reduces business for people and wasted corners of land. People get to know their neighbours and share food and space. ● It is easier to use land for growing food. Land use designations and barriers are easy to overcome. ● There’s a thriving community garden on long marsh lane, growing food and providing habitat for insects and birds. ● We all live healthy lifestyles in harmony with nature. We trust the ‘old’ practices for growing, eating, living. Medicinal properties of food (undoctored, heritage not F1).
2029	**Access to land** ● More allotment space, greater access to land to use for a low cost. ● More/ all food is produced sustainably and fairly distributed. **Education and food cultures…** ● The gift culture has changed its focus > people give each other time instead of stuff. ● Lancaster is known as a local food destination > having an amazing eco-system of small enterprises and community growing and eating and cooking. ● Very high proportion of food eaten in the district is produced in the district. ● Spaces for ongoing, open conversation embedded for connection, creation and feedback. ● More widely available and accessible education around sustainable lifestyles. ● Those in communities that are newly arrived or are going through hard times have options to learn/ re-engage with healthy food options

	and pathway of support. ● Demise of supermarkets enables small business to thrive. Lessons learnt from Sri Lanka going organic and problems associated e.g. better planning. Being realistic. Different economoies/ land use i.e. fells cant be used for arable.
2030	● "A thriving local food system that is healthy resilient and fair". Our Food Futures visions are achieved. ● Network of connected community farms working together to feed the District. ● Working in partnership with councils, colleges, community groups, employers and individuals. ● Wildlife Trusts reach their goal of saving/ regenerating 30% of our nature by 2030. ● Balanced stocks of pollinators to match crops being grown on a sustainable basis. Diversity. Sustainability. Continuity. ● 20 minutes walk to facilities / food becomes incorporated into planning guidance. ● All farmers agro-ecological or transitioning. ● No food waste ● Focus on local food production over the UK. Research: what can we sustain and produce as an island to feed the island. FoodFutures has created a model that can be rolled out! ● Legislation allows low impact living to support food security and sustainable living. Council makes land available to people to support this lifestyle.

Other things/ questions raised during timeline activity:
What is the role of supermarkets in the above?
How do we encourage small independent business to become more sustainable?

The timeline activity was followed by a series of break out groups. The following shares presentations and notes from discussions,

> Where the Wildings Are! Break Out Group Presentation.

> **Waste Streams Presentation: the chain and the alternatives**.

Research strategy break out group notes

What research need and questions does your group/ organisation have?

Things to consider:

- What is the need? What level of research is required e.g. undergraduate project, masters project, one off, consultancy piece, PhD project, other…
- What timescale are you working to?
- How does the research need to be done e.g. shared data, co-designed, paid time to participate etc…

MOU> what to include?

- Avoid community washing. “We don't want to be used as part of community washing”.
- Be clear at what stage ideas come together and who has ownership. How can we co-produce and shape an idea that works for both community organisation and an academic(s)? Propose: involve community in the development and design of research to support co-design. Bottom up approach that co-designs the timeline, methods etc,
- Transparency and involvement of community partners from start - pre grant application stage. Involve stakeholders in feeding into how ethics is conducted and how vulnerable groups are protected and risk assessments
- What is useful for community groups? Start from this point! Seeding ideas and involving people from projects and research in answering this question.
- Respect/ value time. This may involve some form of giving back e.g. Money for time; share results of research; volunteering; explore how knowledge is shared. This requires and understanding / mindful of capacity.
- Ownership - who has access to the results. Clarify from the start.
- Clarity of practical outcomes.
- Compensation. When/ is it appropriate? How to compensate? Who compensated (qualification, news skills)?
- Clarify how research will be translated/ brought alive.

Ongoing research ideas/ needs

- Ongoing research and monitoring to find out what’s going on/ what is working well etc.
- Evidence success and capture learnings of projects through ongoing monitoring and evaluation.
- Before any new project, research/ mapping/feasibility needed to build on/ make an informed design that integrates learnings.

- Lived experience stories and case studies.
- How could FoodFutures do their own research? (Interviews, feedback embedded in processes etc)

Specific research topics

- Research on the impact of cattle on the food system/ environment. Link to farming practices and how to tackle issues.
- How do services work: Who do they reach? Do they achieve what they set out to do? How can they be improved? Can they be replicated?
- Research into alternative supply chains solutions for supermarkets and the financial worth of food.
- Inspiration from different food scapes from other places / back in time.
- Local land mapping and potential for agroecology for food production.
- Ask big societal questions about values: why is junk food cheaper?
- Structural issues related to poverty> local case studies, lived experience, capture successes.
- Mental health and growing your own. Evidence benefits.
- Mental health and natural landscapes > feedback from potential FoodFutures programmes.
- How do you get people to adopt more sustainable practices? Behavioural change. Link to education programmes/ workshops.
- What makes food sustainable?
- Lancaster waste system. How much plastic is recycled/ lost along the way? Where does the waste actually go?
- Plastic packaging. How to remove it from the food system? Mindset changes. Risks to wildlife. Plastic into water/ soil.
- Family and child real time projects.
- Ongoing research

Other comments

- Shape research strategy priorities. Being transparent about this can facilitate collaboration.
- Build community of researchers to commission research that is needed
- Need for policy makers / understanding of how to influence.
- How can research lead to changes in policy; attract funding; be translated into practical changes.
- Outline research priorities and hold researchers to them> to avoid repetition.
- FoodFutures used as a resource for universities.
- Lots of research is elite or inaccessible. How avoid doing research already done? How can research be translated and used?
- How does research benefit the community? Is it appropriate?
- Where does power lie? How do we best share knowledge?
- How can we make research come alive!? Translate it? Publish on different platforms etc?
- How to involve children in the research process?

- How connect academic/ research/ activism.
- How to connect with past research?
- Mapping research

Food Hub break out group notes

Partnerships, collaborations, joining up – who else should we link to? What else might connect up?

- Existing farmers transitioning to different agro-ecological models (such as FoldHouse Organic farm in Pilling)
  Potential farmers that are not doing things this way now but have land and may be open to change
- Cooks that may cook up supplies
- Existing wholesalers – what are the barriers? Speights, Bako etc
- Local schools and hospitals – bulk purchasing better and more local food
- Pubs
- Allotments
- Community growing groups and surpluses from private gardens
- Independent restaurants
- Community composting
- Middlewood
- Map out producers – interested/relevant parties
- Lancaster men's hub have an allotment – contact simon@cornerstone

What should be our core values? OR: What questions should we explore?

- Organic and agroecological
- Just – fair and challenging greenwashing
- Fair/equitable – open and transparent – ethical capitalism!
- High animal welfare
- Ways of working – eg ensure that people who work for the hub have time away from work and that the work remains fun and think about ways of dealing with conflict before it arises – collaborative, energising, creative, caring
- No waste
- Low tech
- Value in a 'know it when you see it' – appropriate producers
- Help people to understand why items cost the amount they are priced at
- Inclusion – fair pay and work conditions, collabnoration not competition, look after the environment, agroecological – organic or local certification standard, high animal welfare, feeding everyone including those without money
- Product quality – how would this be monitored?
- Organic, agroecological
- employment

Logistics – how, what, when? What questions do you have?

- Saw a self-servicec hub on Arran – payment operated drawers in a cabinet wihich had a variety of food products - commercial and private I think. We bought some radishes picked that morning ☺
- Freshness
- Venue
- Would be great to have at least one local producer to each village – somewhere to walk/cycle to collect milk, eggs, meat etc
- A weekly delivery to villages – is there a way to link mobile post office/banking/library services? These services have been lost recently and elderly residents would really benefit
- How often, open and accessible?
- Pick up service?
- Employment – to set it up, running it, staff when open?
- Quality control
- Coop/CIC
- Ebike for last mile deliveries
- Mobile shop to reach smaller villages
- Processing
- Liability issues – storage, food hygiene etc
- Opportunities open to as many people as possible across the whole geography of the district
- Access! Physical location, online – click and collect, delivery
- FRESH THINKING! – education to overturn established ideas of what is good food/diet – children are much less 'pre-programmed'… use them!
- What will be done with surplus?

Which producers? OR: what would you like to buy?

- The staples: bread, fruit/veg, cheese
- Fish
- Meat
- Vegan local cheese
- Local oils
- Gluten free bread
- Organic bread
- Would be great to showcase the variety of food available from a short distance and inspire people
- Organic fresh fruit and veg
- Damsons (lyth valley)
- Apples (heritage varieties and work with local orchards
- Local organic/grass fed/free range meat
- Fresh herbs
- Local beer, milk and cheese
- Flowers
- Sourdough, kefir etc starters
- Nuts, and more fruit in season
- Organic and locally grown produce

- Secondary products – made and ready to eat – not just ingredients [great idea for elderly people]

Any concerns, unintended consequences?

- Competition with local small shops
- Producers committed – not losing interest and dropping out
- Affordable prices so good food can be available to all – if food is bought more seasonally it's more affordable (gluts) – education people about how to cook/eat more seasonally therefore cheaper
- Try to find win-win situations, eg match volunteers with roles for growing and distributing
- What area are we talking about? Rural areas? Where in the Bay?
- Competition between businesses v collaboration (different producers having different approaches/'red lines'
- Accessible to people who don't do tech – loss of community aspect if all bought online and delivered?
- Impact on other direct to customer businesses, eg local markets
- Leaving behind those who we cant easily engage
- Would like to know more about/ensure that this will benefit people in poverty and those really struggling especially as we have 7 areas in the bottom 10% of the social deprivation scale
- Capital set up costs/funding to do this? Business set up costs
- Linking into teach about cooking/eating healthily and seasonally – encourage better food choices

Community farm break out group notes

Visions, scale, scope – key questions

- Local grains!
- Local fibres – flax, linen, hemp, miscanthus (mill?) – supply to? Local sewing clubs?
- 'shrooms?
- Coop that could help local growers – eg marketing, equipment loan/hire/skills
- Scoping of the supply/demand ratio
- Reaching out to people who want to live off grid and grow sustainably
- Community composting, food waste collection, gleaning?
- Take into account (as you do now) accessibility – close to public transport, access to areas of the site, shelters/resting areas

Questions about the 'community' in 'community farm' (inc partners, connected organisations etc)

- What do you mean by community? A local area or a community of interest? Who is in it or outside?
- Community owned
- Who are these people and do they buy a stake, or have it by right or inherit it?
- Cater for those in food poverty (or consider)
- The commons model – how to define and administer?
- Pooling resources with combined individual ownership of small plots
- Cooperative model – connect with and support other existing growers
- Work done by the community? Does this mean volunteers?
- I think it would be positive to include volunteers/trainees – be explicit about what they would be getting out of it. BUT there is an overhead to 'managing/coordinating' volunteer labour – not so reliable
- Bringing together a community of 'like-minded' people to grow/produce/process
- Ie like to grow health good within agreed parameters of organic etc growing
- Share certain tasks?
  Strip farming system?
- Possible process: map what growing already exists down to fruit rescue/food club/garden scale and ask what would you need to expand a bit if you wanted to – see if it all fits together

Questions about governance and finance

- How will individual producers on the farm feed into the wider project?
- Enable local people to buy 2-3 acre plots for their own self-sufficiency?
- Micro-suppliers/household growers?
- The commons?
- A cooperative model?

- Where would ownership lie? Who has access? Who can make decisions? Only people who have 'invested'?
- Capital cost… set up? Phased? Where is it coming from? Is it secure? Land purchase
- Need to have an asset lock on the land

Location, site spec, key questions

- Accessible for people to get to
- Security (looting)
- Soil fertility, altitude, length of growing season
- Organic or local standard organic
- Morecombe, Lancaster, urban/peri-urban, incorporate food hub, training and growing

Concerns, other key questions, anything else…

- Governance and ownership
- Consistence and diversity of produce – and price
- Environment
- Making sure development include/respect/encourage existing schemes eg Claverhill – start where people are
- What is the decision-making process?
- How do you involve the community in this and how do you define that community?

Food Justice Partnership break out group notes

(from flip chart)

- Stigma
- Confidence and Trust
- Healthy Start
- Buying Coop
- Fair Share - hit and miss
- Household/Hardship Support Fund - spent?
- Food deserts

Community engagement and storytelling notes

Schools →ready made community
→Courses for them to develop their CV whils tbeing with kids
→for parents and children

70 people here but only 8 men or non white people → food is traditionally seen as the women's role.
→Not a lot of diversity on allotments → different cultures → Immagrants tend to come from cultures who are more connected with their land, they are adding to our culture
→permaculture approach may not be accessible
→Refugees in Barrow have changed the ay we grow food

Mesh together with food skills working group

After covid people are isolated, need to find ways to engage them → free food → seating space

Lots of events and festivals

Mags has a list of people who are waiting for an allotment →Claver Hill are screaming out for help! Connections → how can we connect these people better?
→Create a video to invite people to Claver Hill youtube account @claverhill
→ people who want gardens to those that have them → works better in localised areas
→Networking events
→Whatsapp groups
→Saturday morning club where they learn and connect

Building confidence →
Skill shares
→Slow cooker course
→key person from each community
→Share on youtube → pre filmed on site
→go to sites like Claver
Local food champions in-person events

Perspective changing through storytelling
Claver Hill Lancaster folklore website for storytelling
Spiritual connection with people and land

Mapping out spaces for community gardens

Healthy Food and Environment break out group notes

Around the table - Amelia - intern with FF, Sylvia - walled garden restoration, Anne - campaigns herbal remedies, Bill - conservation and grazing, Darren - opening a restaurant in Morecambe 'Rebel waltz', sustainable and local food, clean, Rachel, Diana, Barbara - Cartmel peninsula group, pushing for community growing space, lots of manicured gardens - move to good, Melanie - small scale farming, dairy, conservation work, Fred - Lune Valley Bee KeepersLess than 25% of pollinators needed - insufficient, Jay - Eggcup, food sourcing/procuring, gleaning project, Emily - mushroom picker, food work, Bridget - community gardening, Storey & Long Marsh Lane (community composting sites), Alison - food growing Claver Hill, Endar - food and environment interest, biodynamics and organism social climate, food quality, critical to people and communities.

Bring food produced into cities - urban areas → connection to food.

Biodiversity district
→True cost of producing food - cheap imports → broken system → reboot
→wildlife corridors

Mixed farms →sell direct → no intensive farms → so established
→ predict push back and be prepared
→waste - no vision
→efficiency? → prove we can produce as much → lead to buying more oversees - quality/standards

Food system design
→ List what it would be - issues - mechanics
→large scale not the same as intensive
→National examples - make local models
→From Bill - dataset/research held by Food farming and countryside commission → Link to Hopespots, City Food footprint.
→speak with intensive farmers - not hear/d(?) → they will make change - get them around the table → transition → understand why.

Waste
→Council disparities
→commercial → pay and stream including food waste.

Soil Health

Composting
→in schools → waste creators → food
→different target - not driven.
→education on it → waste streams education → at source or once dumped.
→University campus → not food bin waste no → county decision - too costly.

Health food

Used to be mixed farming, animals grazed in phases to rebuild fertility → has been done and could be done again.
FFAC (NGO) focuses on agroecology.
Need to change the system - market shift.

Is there a market for less sustainable products? Model - what else? Community supported Agri.

Nature friendly farming network newsletter - intensive farming getting costly so maybe moving away → import chemicals/fertiliser → debt. Encouraging trend and movement.

Value - not just ££

NFU - land classification → in this area classified as not for producing food A→E classification.
Talk to local farmers
→Local engagement , project staff to make contact - nature conservation remit,
→deliver food and biodiversity
→Once some farmers start the journey other may follow.

How can we help make the transition away from intensive → move one way → need to move on.

Message to consumers → what they buy makes a big difference. Disjointed consequences from the food system - health, wellbeing etc.

<u>Getting people to buy seasonally loca food</u>
Democratic - Sweden - local diet/menu.
Government intervention.
What can we do - LOCAL FOOD.
Morecambe Bay shrimps sent to LOndon not bought locally - London pay more.
People on board, 80% in cambridgeshire grown (?)